



Fresh selections include unique products from our local farmers and friends prepared standard Mediterranean style utilizing quality olive oils, fresh vegetables, cheeses and wholesome grains. The majority of our fresh products are provided by our local farmers and friends.



Golf Package Deluxe

One Hour Reception followed by
Three Course Dinner
\$55.00++ per person

Course 1

Mini Pumpkin Soup

Steamed Baby Pumpkin, filled with Pumpkin and Carrot Broth topped with Pumpkin Seeds

or

Maryland Crab Cake

Tempura Claw Finger, with Buttermilk Fried Green Tomato

or

WaterScape Caesar Salad

Heart of Baby Romaine with Parmesan Crust, Brioche Crouton and Creamy Caesar Dressing

Course 2

Grilled Local Shrimp

Geechie Boy Grits, with Allan Benton's Ham and Tomato-Leek Gravy

or

Grass Fed Beef New York Strip

served with Duck Fat French Fries Green and peppercorn Demi

or

Springer Mountain Pastured Roast Chicken

Potato Gnocchi with Wild Leeks, Roasted Shiitake Mushroom, Chicken Jus & Pecorino Cheese

Course 3

Red Velvet Bundt

with Chocolate Ganache and Tahitian Vanilla Ice Cream

or

Key Lime Calypso

Key lime Mousse Vanilla Sponge Cake with Chocolate Chips, Chocolate Weave Texture, White and Dark Chocolate Diamond

or

Apple Crisp Galette

Topped with Caramel Sauce and Buttermilk Ice Cream

Please add 22% service charge and applicable taxes.